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## “Sharing Tables” and Recycling Milk

In an effort to reduce the amount of food waste and encourage the consumption of food items served, many school food service operations have established **sharing tables**.



**Sharing tables** are carts or tables where children can place unconsumed food and beverage items (such as pre-packaged food and beverages, un-opened wrapped food and beverages, or food items with a

peel) that they choose not to eat nor drink.

These tables provide an opportunity for other children to take additional helpings of food or beverages at no cost to them.

While the United States Department of Agriculture (USDA) guidance has permitted the use of both sharing tables and the recycling of food and beverages, including milk, Missouri's state food safety laws are more restrictive. Therefore, this practice is only acceptable when in compliance with applicable state and local health codes.

The public health concern with the re-service of food is that it can serve as a means of person-to-person transmission of disease. Allowing the redistribution of foods that normally need temperature control for safety further complicates this practice.

In partnership with the Missouri Department of Health and Senior Services (DHSS), the Department of Elementary and Secondary Education (DESE), Food and Nutrition Services (FNS) has identified procedures that schools should follow for their safety plan.

## Being Food Safe with Sharing Tables

Missouri's DHSS recommends schools have the following discussion with the local public health agency with the goal of submitting a standard operating procedure (SOP) as part of the food service operation's Hazard Analysis Critical Control Points (HACCP) plan.

The SOP when reviewed and approved by the local public health agency will allow a waiver or modification from complying with the [FDA Food](#)

[Code, Section 3-306.14](#) (Returned Food and Re-service for Sale).

At a minimum, the essential points for the share table written plan need to include:

- A list of the foods to be re-served.
- Description of placement of the “sharing table”. The “table” should be placed at the end of the serving line or as close as reasonably

possible. This will allow students to place foods they do not want on the table quickly and with minimal opportunities for contamination. The “sharing table” must be supervised by someone who can demonstrate food safety knowledge as required in the FDA Food Code, section 2-102-11. (cont'd pg 2)

**Sharing Tables**  
help reduce  
food waste of  
returned and  
unconsumed  
pre-packaged  
food and  
beverages like  
milk.

## More on Sharing Tables . . .

In continuation of the essential points for the share table's SOP, the written plan needs to include:

- The measures that the school will take to assure that foods are not contaminated by the students through bare-hand contact.
- What measures the schools will take to assure that students who have been ill with vomiting or diarrhea or who have a sore throat with fever do not contribute food to the share table.
- The proper storage of foods clearly noting that these foods must be stored separately from all other foods.
- A description of how the supervisor for the "share table" will examine and evaluate the foods left to assure that the foods are safe to share. (There can be no bare-hand contact with ready-to eat foods.)
- A description of how long the foods will be kept. None of the food items

placed on the "share tables" may be re-used by cafeteria staff.

**In Missouri, it is important to note that foods donated to the "share table" cannot be donated to outside organizations.**

A sample HACCP SOP for Missouri is under development and will be shared out in the new year. More details will be forthcoming.

## New Tools Crediting Grains & M/MA!

Food and Nutrition Services is pleased to announce up and coming new tools for calculating meat/meat alternate (M/MA), grain and vegetable contributions (oz. equivalents) towards the meal pattern.

1. The first is the **"Creditable Grains in Recipe Converter"**. This tool is to be used for scratch recipes. The tool will calculate the grain contribution per portion, automatically round down to the nearest 0.25 oz. equivalents, and inform whether or not the item meets the whole grain-rich (WGR) criteria. It will prompt the user to enter the amount of grain used in the recipe and the number of portions the recipe makes.

2. The second tool is the **"SP30-2012 Converter"**. This tool will be used to calculate the grain contribution for premade items. The tool aligns after the USDA Memo SP30-2012, "Whole Grain-Rich Equivalency (oz. eq.) Requirements for School Meal Programs". The user will need to identify the grain group of the food item based on the chart (i.e. Group A, Group B, etc.) and proceed to enter the weight of the food item into the converter. The tool will calculate the grain contribution of that item, rounded down to the nearest 0.25 oz. equivalents.
3. The third tool is the **"Standardized Recipe Converter"**. The tool will aim to be a one-stop-shop for calculating M/MA, grain

and vegetable contribution per portion of a made-from scratch recipe. The tool will also calculate the yield of the M/MA and incorporates the "Creditable Grains in Recipe Converter".

The three tools are accessible in the [FNS' Meal Pattern](http://fns.gov/meal-pattern) web link under sub-title **"Meal Pattern Information"** or direct link go to <http://dese.mo.gov/financial-admin-services/food-nutrition-services/new-meal-pattern>





# Missouri Team Nutrition Update

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The **Missouri Culinary Skills Institute (CSI)** is pleased to announce open enrollment for the March 2016 training.

CSI's mission is to support nutrition environments in schools by enhancing the culinary skills and knowledge of school food professionals. The hands-on training takes place in a culinary lab where participants will prepare healthy, kid-tested recipes using healthy cooking methods.

## Training Goals:

- Focus on culinary skills such as mise en place (everything in its place), knife skills, taste testing
- Incorporate more fruits, vegetables and taste-tested whole grain products for school menus
- Learn to enhance flavor in recipes with herbs and spices to help reduce the salt.

## Training Details:

**What:** CSI is seeking 20 school kitchen staff to attend the 2 ½ day training. The Institute will accept no more than two food service personnel per school district per training.

**Who:** Enthusiastic school food service personnel who are responsible for hands-on training of district food service staff, direct food preparation or both are encouraged to apply.

**When:** March 21-23, 2016

**Where:** Park Hill South High School, 4500 Northwest River Park Drive, River-side, MO 64150

**Cost:** Registration is free. Travel expenses are the responsibility of the trainees.



**Missouri School Nutrition Association (MSNA) scholarships** will be available to three lucky recipients. Three \$200 awards will be awarded to MSNA members. Scholarship winners will be notified prior to the training.

**To Apply:** Please fax application and a

letter of recommendation from your supervisor to DHSS (573) 522-2856 by close of business Friday, February 12, 2016.

**Successful candidates will receive notification Friday, February 19, 2016.** Please provide contact information readily accessible within the application.

## Application link is

[www.health.mo.gov/living/wellness/nutrition/culinaryskills/](http://www.health.mo.gov/living/wellness/nutrition/culinaryskills/).

For questions or in need for additional information, interested candidates are welcomed to contact Lisa Farmer, Nutrition Specialist, phone 816.521.7740 or email [lisa.farmer@health.mo.gov](mailto:lisa.farmer@health.mo.gov).



## Milk Substitutions for Children

**Schools have the option to offer a nondairy milk substitute** to a student with a medical or special dietary need other than a disability. The final rule [Fluid Milk Substitutions in the School Nutrition Programs](#) addresses the substitution of fluid milk for children whose non-disabling allergies, culture, religion, or ethical beliefs preclude the consumption of cow's milk.

The final rule sets nutrition standards for the nondairy milk substitutes that may be offered as part of the reimbursable meal.

- The only milk substitutions allowed under the rule for students without disabilities are nondairy

beverages that are nutritionally equivalent to fluid milk and provide specific levels of nutrients as listed in the following table:

- The rule recognizes the valuable

Nutrient	Per cup
Calcium	276 mg.
Protein	8 g.
Vitamin A	500 IU.
Vitamin D	100 IU.
Magnesium	24 mg.
Phosphorus	222 mg.
Potassium	349 mg.
Riboflavin	0.44 mg.
Vitamin B-12	1.1 mcg.

contributions of milk to a student's diet and, therefore, does not allow other beverages, such as juice, as a milk substitute. However, this rule has no effect on offering lactose-free milk to a student with a medical or special dietary need such as lactose intolerance. **Lactose-free milk continues to be allowed as part of a reimbursable meal.**

- Schools that elect to offer milk substitutions for students without a disability can accept a statement from a parent/legal guardian or from a medical authority identifying the student's need.

# Milk Substitutions for Children (con'td)

The nutrition facts label on food products does not list all the required nutrients listed; therefore, **the school food service operation is advised to request documentation from the product manufacturer** to confirm the presence of all required nutrients at the proper level.

Soy milk products that currently meet the nutritional composition of milk include:

- 8th Continent Original Soy Milk
- Pacific Natural Ultra Soy Milk—Plain
- Pacific Natural Ultra soy Milk—Vanilla
- Kikkomon Pearl Organic Soymilk—Creamy Vanilla
- Kikkomon Pearl Organic Soymilk—Chocolate
- Be advised that **product formulations are routinely modified**. Schools are strongly encouraged to request nutrient information before making a purchase.
- Schools have the **discretion to select the acceptable substitutions** that meet the nutritional standards established.
- Schools are required to inform the State Agency when it chooses to offer fluid milk substitutions other than for students with a disability. **A question will be added to the Missouri School Nutrition Program Web Application for SY 16-17** to obtain and track the information.

- The approval for fluid milk substitutions must remain in effect until the medical authority or the student's parent or legal guardian revokes the request in writing, or until the school food service changes its substitution policy for students without a disability.
- Expenses to provide substitutions for fluid milk that exceed program reimbursements must be paid by the school food service.
- For more information, **Q & As: Milk Substitution for Children with Medical or Special Dietary Needs (Non-Disability)**, go to <http://dese.mo.gov/sites/default/files/SP-07-2010milksubstitutionQA.pdf>



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